



THE LARDER 2 or 3-COURSE MENUS

2 courses - \$80 per person

3 courses - \$98 per person

Antipasto grazing table (pre-dinner) & 2 courses - \$98 per person

Antipasto grazing table (pre-dinner) & 3 courses - \$118 per person

4 x pre dinner canapé selections and 2 courses - \$105 per person

4 x pre dinner canapé selections and 3 courses - \$118 per person

(Please note: Menu cost does not include service staff. Chef, wait and bar staff are charged per the hour)

Minimum menu cost \$1500

Selection of rustic breads, olives & olive oil

ENTREES

Smoked salmon stack layered with watercress & shaved cucumber, lemon, dill & chive dressing

Salad of prawn & avocado with sweet potato wafers & wasabi dressing

Shredded duck with crisp sesame vegetable salad, mango salsa

Shellfish ravioli with grilled Moreton bay bug tails

Crispy twice cooked pork belly with mushroom ravioli &

Salt & pepper calamari with a salad of green papaya, coriander & lime dressing

Roasted tomato galette with a salad of goat's cheese, asparagus & olives

Pumpkin risotto topped with wok tossed baby corn, mushrooms & crispy parmesan

MAIN COURSE

Seared yellowfin tuna with char-grilled vegetables, tomato & basil vinaigrette

Fillet of barramundi brushed with Laksa paste, coriander noodles & wilted Asian greens

Pan roasted snapper with spiced prawns, fresh asparagus, crushed potatoes & hollandaise

Herb crusted loin of lamb with ratatouille, crisp potato & roasted garlic cloves

Fillet of beef with a roasted vegetable galette, potato gratin & sauce béarnaise

Organic chicken stuffed with herbs & wrapped in prosciutto, mushroom risotto & garlic beans

Loin of Bangalow sweet pork with roasted caramelised sweet potato, apples & lemon thyme

Fresh asparagus & ragout of exotic mushrooms layered with puff pastry & tarragon aioli

Tart of ratatouille with crisp polenta & a warm salad of green beans

DESSERT

Rich chocolate marquise with compote of poached berries

Caramelised lemon tart with double cream & salad of citrus fruits

Warm apple & butterscotch pudding with vanilla bean ice cream

Vanilla panna cotta with baked rhubarb & berry coulis

Balsamic strawberries with flourless almond cake & mascarpone

Frozen passionfruit soufflé with a salad of tropical fruits

Honeycomb parfait with chocolate sauce & macadamia wafers

Selection of three Australian farmhouse cheeses with muscatels

Assiette of three miniature desserts

Wedding Cake served as dessert

Serve your wedding cake as the dessert plated with whole berry coulis & cream @ \$8.50pp

TO FINISH

Endless brewed coffee & tea selection - \$140 (up to 75 guests) or \$190 (over 75 guests)

SERVICE STAFF

Supervisor (Mon-Sat) \$65.00 per hour (Sun) \$80.00 per hour

Food & Beverage Staff (Mon-Sat) \$60.00 per hour (Sun) \$75.00 per hour

Chef on Site – 4hrs @ \$300.00

Additional cost applicable for Public Holidays

** Please note a minimum of a 4-hour call out is applicable for all service staff*